

Foods, dietetic foods, food additives and medicaments based on yeast and distiller's spent grains

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Abstract of DE3904962

Foods, dietetic foods, food additives and medicaments are described based on yeast and distiller's spent grains, if appropriate digested and dehusked, if required containing further nutrients, nutrient additives, aroma substances and/or flavour substances. These preparations contain gelling agent and/or milk protein, in particular lactic milk protein which completely neutralise the characteristic flavour and aroma of yeast and distiller's spent grains. The gelling agent can also be added directly after exit of the distiller's spent grains from the still so that further processing can be dispensed with. However, it is also possible to add the gelling agent and/or milk protein, in particular lactic milk protein, even after conventional processes have been employed and to carry out further processing to give outstanding products.

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